

REMARKS

A. Request for Reconsideration

Applicants have carefully considered the matters raised by the Examiner in the outstanding Office Action but remain of the position that patentable subject matter is present. Applicants respectfully request reconsideration of the Examiner's position based on the Claim Amendments and the following remarks.

B. The Invention

In one of the novel aspects of the invention, it provides an oil storage tank with a side opening instead of the conventional upper cock, where the upper lip of the opening overhangs the lower lip to prevent the splash in cleaning step to get into the storage tank.

C. Claim Status

Claims 1, 3, 5, and 6 are presented for further prosecution. Claims 2 and 4 have been cancelled and Claims 5-6 are added by this response.

Claim 1 has been amended to specifically point out that the opening of the oil storage tank is at an upper side part of the tank. The support of this amendment is in Claim 2. While the limitation is incorporated into Claim 1, Claim 2 is hereby cancelled.

Claim 1 has been further amended to clarify that the opening is transversal with an upper lip and a lower lip, where the upper lip overhangs the lower lip. Support for this amendment can be seen at 5a, 5b and 5c in the figures 1 through 5 and at 6a, 6b and 6c in the Figure 6.

Claim 5 is added to recite the embodiments depicted in figures 4-6.

Claim 6 is added to recite the embodiments depicted in figures 1 through 5.

No new matter added by these amendments.

D. The Office Action

1. 102 Rejections Based on Sato

Claims 1-4 had been rejected as being anticipated by Sato (US 5632266).

The food fryer disclosed in US Patent No. 5,632,266 is an old patent of the inventor of the present application. As discussed at page 2-4 of the specification, present invention is made for the substantial improvements on Sato '266 in product cost, assembling labor and handling performance. This invention is patentably distinguished from Sato '266 by the feature of an open oil storage tank with an side transversal opening where its upper lip overhangs its lower lip, as claimed in the amended claim 1. This feature brings substantial advantages over the prior art:

1) It is clear that a side opening without any cock at the upper position of the oil storage tank will substantially reduce the number of components, the assembling work thereof and manufacturing expenses.

2) This invention provides a more cost-effective oil storage tank without scarifying its performance. In fact, it improves its storing efficiency. In this invention, when the lower cock of the oil storage tank is opened after frying, the water in the oil storage is out drained through the lower cock;

following which the oil heated at a high temperature flows into the oil storage tank from the oil layer area through the opening. This one-step operation allows the oil storage tank to be filled with the used oil.

Since the storage tank is open, there is no worry about accumulating of the pressure from water steam inside the storage tank. Filling the storage tank can begin safely and immediately without cooling the used oil.

3) Present invention improves the refilling performance of the frying tank also. After cleaning up the food fryer and closing the water discharge cock of the water layer area, water is poured into the food fryer. When water reaches the lower lip of the oil storage tank, it flows into the tank from the opening, and push the oil in the oil storage tank up to the oil layer area directly. In this invention, the oil is put back to the oil layer area with one simple operation.

4) Present invention solves a special problem associating with the open storage tank. By providing a transversal opening at the side wall of the tank and arranging the upper lip of the opening overhangs its lower lip, cleaning fluid and waste

splashes will not get into the oil storage tank while the cleaning of the frying tank.

Hence, the feature of an open oil storage tank with an side transversal opening where its upper lip overhangs its lower lip, the invention reduces the cost and the labor for making the food fryer, and improves frying and cleaning performance. There is no teaching of these elements in Sato '266 and multi-step storing and refilling operations are required in Sato'266. Clearly, nn inventive step over the cited prior art is present.

Thus, Applicants respectfully submit that Sato '266 does not anticipate the present invention and the present invention is patentable over Sato.

E. Conclusion

In view of the foregoing, it is respectfully submitted that the application is in condition for allowance and such action is respectfully requested. Should any extensions of time or fees be necessary in order to maintain this Application in pending condition, appropriate requests are hereby made and authorization is given to debit Account # 02-2275.

Respectfully submitted,

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